
Smashed Fingerlings with Jalapeños

June 17, 2014



SAVE RECIPE

Ingredients

Makes 8 servings

3 pounds fingerling potatoes, halved crosswise if large

1/2 cup olive oil, divided

Kosher salt

Freshly ground black pepper

1/4 cup Sherry vinegar or red wine vinegar

1 tablespoon whole grain mustard

1 jalapeño, thinly sliced into rounds, seeds removed if desired

1/4 cup (lightly packed) torn flat-leaf parsley leaves

Step 1

Preheat oven to 450°. Toss potatoes with 1/4 cup oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing once, until golden brown and tender, 30-35 minutes. Let cool slightly, then lightly flatten.

Step 2

Meanwhile, whisk vinegar and mustard in a large bowl. Gradually whisk in remaining 1/4 cup oil until emulsified; season with salt and pepper. Add potatoes, jalapeño, and parsley and toss; season with salt and pepper.